

## **Amendments To The Claims**

1. (cancelled)

2. (cancelled)

3. (cancelled)

4. (cancelled)

5. (cancelled)

6. (cancelled)

7. (cancelled)

8. (cancelled)

9. (cancelled)

10. (cancelled)

11. (cancelled)

12. (cancelled)

13. (New) A frying apparatus for frying a food product, the apparatus comprising;  
a container for holding a liquid cooking medium and having an entry side and an exit side;  
at least one conveying device for conveying food product from the entry side through the container to the exit side;

at least one submerging device movable between an out-of-use mode in which it is in a raised position and an in-use mode in which it is in a lowered position operative to hold the food product down on the conveyor belt; and

a food product transferring device for transferring the product from a first conveying device in a first section of the container to a second conveying device in a second section of the container, the food product transferring device including a rotatable shaft having a plurality of vanes fixedly mounted thereon, the vanes being adapted for receiving food product emerging from the first conveying device and transferring said food product to the second conveying device by rotation of the transferring device such that product emerging from the first conveying device is received onto a vane and carried through an arcuate path until the product falls from the vane onto the second conveying device, the food product transferring device being moveable between two alternative positions, a first position in which the product is flipped upside down through a 180° angle as the product is transferred from one section to another section; and a second position in which the product is conveyed from one section to another section without being flipped through a 180° angle.

14. (New) The frying apparatus as claimed in claim 13, wherein when the submerging device is in the in-use mode, the submerging device is in direct contact with the food product on the conveying device and the submerging device is substantially submerged under the surface of the liquid in the container.

15. (New) The frying apparatus as claimed in claim 14, wherein the submerging device is positioned directly above the conveying device, with a pre-defined distance between the submerging device and the conveying device, said distance being determined by the thickness of the product being conveyed through the liquid within the container.

16. (New) The frying apparatus as claimed in claim 13, wherein the container includes a temperature control device so that in use, temperature of the liquid in the container can be controlled.

17. (New) The frying apparatus as claimed in claim 16, wherein the container includes a plurality of frying bath sections, each section including a conveying device and a corresponding submerging device.

18. (New) The frying apparatus as claimed in claim 17, wherein the temperature in any section of the container is controllable independently of the temperature in any other section, thereby enabling the product to be conveyed through a plurality of temperatures as may be required by the cooking process.

19. (New) The frying apparatus as claimed in claim 13, wherein each submerging device comprises a traveling belt and the speed at which the belt is traveling can be varied to match that of the conveying device.

20. (New) The frying apparatus as claimed in claim 13, wherein the vanes have a flat surface for receiving a food product and are arranged equi-distant from each other about the shaft.

21. (New) The frying apparatus as claimed in claim 13, wherein the food product transferring device is moveable between the first and second positions by movement in a slot provided in a guide member.

22. (New) The frying apparatus as claimed in claim 21, wherein the food product transferring device is in its first position when the transferring device is in an upper position in the slot and is in its second position when in a lower position in the slot.